

水昭影

Thinly sliced winter melon with red shrimp

鮮松茸雲霧帶子燉花膠湯

Fresh matsutake mushroom, steamed scallop and fish maw in chicken broth

香酥雪燕阿拉斯加蟹盒

Deep-fried stuffed Alaskan king crab meat with snow swallow Paired with "Saicho" Jasmine sparking tea

荔枝菌湯竹笙卷

Bamboo fungus roll in Chinese lychee mushroom soup

醃芥菜燉豚肉·潤餅

Stewed pork wrap with pickled mustard greens

自家泡酸蘿蔔煮海黃花·手打烏冬

Handmade udon with yellow croaker and homemade pickled radish

雞油菌皇酥

Mixed mushroom puff
Paired with "Saicho" Hojicha sparking tea

鮮銀杏汁千層鮮竹燴茭白筍

Fresh ginkgo nut and thousand-layer bean curd skin with water bamboo

西瓜湘

Watermelon sorbet with green grape juice

牛肝菌杏仁榛子蛋糕

Porcini, almond and hazelnut dacquoise

HK\$988 per person

Price subject to 10% service charge Set menus are available for entire table only